



Appetizers

SALAD FROM THE GARDEN	3 2 0
Local Tomato Marinated in Tomatillo Jam, Creamy Local Pumpkin Holy Leaf and Mexican buffalo cheese	
MI TIERRA SALAD	3 6 0
Tubers Baked with Fine Herbs, Red Lentil Salad, Burnt Creole Avocado Veracruz Pineapple Vinegar, Quelites Salad	
KALE SALAD	3 6 0
Butternut Pumpkin Vinaigrette Based with Banana Vinegar Figs Cured with Mezcal, Dried Green Apple Crispy Bacon and "Corazon de Mantequilla" Cheese	
BAKED BEETROOT	3 7 0
Beet Slices, Hibiscus Flower and Dark Caramel Vinaigrette Crackling Beetroot Leaves and Homemade Almond Cheese	
BOCOLES	4 5 0
Yellow Corn Dough with Duck Lard, Raw Green Tomatoes Sauce Duck Confit, Pickled Red Onion with Cured Cactus Paddle Creole Coriander	
	
ROASTED CREAM TOMATOES	3 1 0
Sautéed Pumpkin with Confit Tomato, Pumpkin Seed and Corn Blue Corn Tile, Valladolid Longaniza and Cotija Cheese Foam	
MUSHROOMS SOUP	3 1 0
Mushrooms Textures, Huitlacoche Stew Seasonal Mushroom Juice Scented with Chipotle and Epazote	
	
BLUE CRAB	4 5 0
Blue Crab in Tempura with Recado Blanco Sauce, Served with Handmade Tortilla, Lentil Stew, Fresh Seasonal Salad, Red Raw Sauce	
BEEF MARROW WITH ESCAMOLES	5 5 0
Corn Inflatita, Refried Beans, Sautéed Vegetables Smoked Marrow with Green Sauce	
MAYAN OCTOPUS	6 8 5
Braised Octopus, Mashed Potatoes, Recado Negro Sauce Xnipec Sauce with Pickled Radish and Baby Corn	
MANCHAMANTEL	6 9 5
Pan Seared Foie Gras, Mole Manchamanteles, Fried Plantain Molotes with Ramonetti Cheese, Sautéed Lemon Grasshoppers	



Tasting Menu

We invite you to enjoy our 8 selected courses, an elegant and varied range of Mexican delights with which you will taste the most precious flavors of our Mexico.

1,950

Chef Eduardo Torres O.



Main Course

TUNA CARNITAS	620
Tuna Carnitas, Holy Leaf Green Mole, Grilled Vegetables Purslane Salad and Onion Powder	
CATCH OF THE DAY	650
Cooked in Pagua Butter, Roasted Cauliflower Puree, Chaya with Cumin Emulsion, Bean Salad with Green Tomatoe and Xcatic Chili Sauce	
TUMBADA RICE	695
Creamy Rice with Seafood Juice Reduction Suripero Shrimp and Seafood Grilled	
TOTOABA	800
Watercress Cream with Dutch Cheese, Caramelized Cambray Onions Compote with Ancient Mustard, Xcatic Chili Mayonnaise Sweet Potato Chips	
LOBSTER	1200
Lobster Bisque with Mezcal, Charros Beans Sauce, Guajillo Sauce Pure and Red Rice, Clarified Butter, Flour Tortillas	
CHICKEN WITH MOLE SAUCE	595
Grilled Chicken Breast with Poblano Mole Sauce and Mexican Rice with Vegetables	
MEXICAN HAIRLESS PIG	790
Confit Mexican Hairless Pig, Cochinita Pibil Reduction Xpelon Beans, Cabbage and Carrot Salad with Sour Orange Juice	
RIB EYE HUARACHE	750
Smoked Rib Eye, Pasilla Chili Reduction, Grilled Vegetables with Panela Cheese, Avocado, Beans Pure and Chorizo Powder	
BEEF CHEEK BARBECUE	895
Cooked in Agave Leaf, Guajillo Chili Pepper, Guacamole Radish Onion and Coriander Salad	
BEEF FILLET	935
Oaxacan Yellow Mole, Burnt Banana Pure, Dry Noodle Pasta with Ocosingo Cheese and Crunchy Banana	
RACK LAMB WITH DARK BEER SAUCE	995
Pan Seared Rack Lamb, Dry Chilies Sauce with Dark Beer Reduction Mashed Potatoes Prepared with Cotija Cheese and Lemon Guacamole, Fresh Seasonal Salad	



DESSERTS

TRES LECHES

Almond Cake, Vanilla Chantilli, Peach Textures
Blackcurrant Yogurt Ice Cream
\$ 235

CHOCOLATE AND COFFEE

Chocolate Mexique Coulant with Pot coffee
Walnut Sorbet, Orange Ice Cream
\$ 235

TRADITIONAL MEXICAN CHURROS

Coconut Sauce, Egnog and Chocolate
\$ 235

CARIBBEAN CREAMY

Mango with Passion Fruit, Pineapple Compote
Orange Caviar, Mango
Habanero and Mezcal Sorbet, Worm Salt
\$ 235

PONCHE DE FRUTAS

Cinnamon Mousse, Prune Confit with Jamaican Flower
Guava Coulis, Apple, Tamarind Sorbet
\$ 235

MARQUESITA YUCATECA

Crispy Crepe, Edam Cheese Textures, white Cream
Xtabentun, Caramel Milk, Guava Ice Cream
\$ 235